

Inspection: Inspection

Food Business Record LA CUMBIA
SALVADORENA
Food License

Print Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 07/05/2013

Evaluation SATISFACTORY
Re-Inspection Date

Inspector JF

Health Officer NELSON
XAVIER CRUZ

Risk Type

Inspector License B-102424

Health Officer License

Time/Activity

Time/Activity 1 Date 07/05/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 12:30 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 02:00 PM

Time/Activity 2 End

Time/Activity 3 End

Code 1

Code 2

Code 3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTOR are improper practices identified as the most common factors resulting in foodborne illness. **INTERVENTIONS** are control measures to prevent FBI.

"X" Marked in appropriate Boxes

IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV - Repeat Violation

Checklist

Line Items **1-52** of **52**

Sort


Risk Factor

IN OUT NO NA COS RV

Chapter 24 - Code Ref

MANAGEMENT & PERSONNEL

- | | | | | | | | |
|---|------------------------------------------------------------------------------------|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 | PIC demonstrates knowledge of food safety principles pertaining to this operation. | ✓ | <input type="checkbox"/> |
| 2 | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013. | ✓ | <input type="checkbox"/> |
| 3 | Ill or injured foodworkers restricted or excluded as required. | ✓ | <input type="checkbox"/> |

PREVENTING CONTAMINATION FROM HANDS

- 4 Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- 5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- 6 Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.
- 7 Handwashing facilities provided with warm water; soap & acceptable hand drying method.
- 8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.

FOOD SOURCE

- 9 All foods, including ice and water, from approved sources with proper records.
- 10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
- 11 PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).

FOOD PROTECTED FROM CONTAMINATION

- 12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
- 13 Food protected from contamination.

- 14 Food contact surfaces properly cleaned and sanitized. 4.6(a) Food contact surfaces clean to sight and touch

PHFs TIME/TEMPERATURE CONTROLS

- SAFE COOKING TEMPERATURES**(Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130F for 112 minutes: Roasts or as per cooking chart found under 3.4(a)2; 145F:Fish,Meat,Pork: 155F:Ground Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat.
- 15 **PASTEURIZED EGGS:** substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue,

etc.

- | | | | | | | | | |
|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|------------------------------------------------------------|
| 17 | COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 3.5(f)2 Cold PHFs maintained at refrigeration temperatures |
| 18 | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 19 | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 20 | REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 21 | HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 22 | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 23 | SPECIALIZED PROCESSING METHODS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 24 | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

- | | | | | | | | | |
|----|----------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| 25 | Hot and cold water available; adequate pressure. | <input type="checkbox"/> | |
| 26 | Food properly labeled, original container. | <input type="checkbox"/> | |
| 27 | Food protected from potentially contamination during preparation, storage, display. | <input type="checkbox"/> | |
| 28 | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact. | <input type="checkbox"/> | |
| 29 | Raw fruits & vegetables washed prior to serving. | <input type="checkbox"/> | |
| 30 | Wiping cloths properly used and stored. | <input type="checkbox"/> | |
| 31 | Toxic substances properly identified, stored and used. | <input type="checkbox"/> | |
| 32 | Presence of insects/rodents minimized; outer openings protected, animals are allowed. | <input type="checkbox"/> | |
| 33 | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | <input type="checkbox"/> | |

FOOD TEMPERATURE CONTROL

- 34 Food temperature measuring devices provided and calibrated.
- Thin-probed temperature measuring device
- 35 provided for monitoring thin foods (i.e. meat patties and fish fillets),
- 36 Frozen foods maintained completely frozen.
- 37 Frozen foods properly thawed.
- 38 Plant food for hot hot holding properly cooked to at least 135F.
- 39 Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS & LINENS

- 40 Materials, construction, repair, design, capacity; location, installation, maintenance.
- 41 Equipment temperature measuring devices provided (refrigeration units, etc).
- 42 In-use utensils properly stored.
- 43 Utensils, single service items, equipment, linens properly stored, dried, and handled.
- 44 Food and non-food contact surfaces properly constructed, cleanable, used.
- 45 Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.

PHYSICAL FACILITIES

- 46 Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.
- 47 Sewage & waste water properly disposed.
- 48 Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
- 49 Design, construction, installation & maintenance proper.
- 50 Adequate ventilation; lighting; designated areas used.
- 51 Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52 All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

Line Items 1-52 of 52

Inspection Information

Remarks 17)3.5F2- OBSERVED WHITE HOT POINT TO BE 49F. SILVER REACH IN REFRIGERATOR 54F AND SILVER REACH IN REFRIGERATOR #2. 80F. ALL POTENTIAL TO GROW BACTERIA. REFRIGERATORS MUST BE 41F AND BELOW.

14) 4.6A- OBSERVED DELI SLICER THAT IS NOT IN USE TO HAVE BLOOD AFTER IT WAS SAID THAT THEY HAD ALREADY CLEANED OUT THE DELI SLICER.

GOOD-MARIN EXTERMINATING INC HAS BEEN EXTERMINATING ON A WEEKLY BASIS. VISITS 6/20,6/17,6.7
GOOD- HANDWASH SINK STOCKED AND OPERATIONAL
GOOD- SANITZER CONCENTRATION IN 3 COMPARTMENT SINK WAS CORRECT
GOOD- PIC REPLACED UNDER COUNTER SHELVES WITH A SURFACE THAT IS EASILY CLEANABLE.
GOOD- ALL VEGETABLES ARE NOW STORED IN BINS TO PREVENT PESTS FROM GETTING TO THEM.
GOOD- HOT HOLDING UNIT FOR EMPANADAS 144F
GOOD- HOT HOLDING UNIT FOR RICE WAS OVER 135F
GOOD- RESTROOM STOCKED+OPERATIONAL

NOTE- AIR GAP IS IN THE PROCESS OF GETTING FIXED
SERVSAFE CERTIFIED VICTOR TAPIA 10-15-17 AND MARIA URIAS 10-15-17

NOTE- REFRIGERATION UNIT ARE CURRENTLY READING 40F+38F, REFRIGERATORS ARE NOW WORK. REFRIGERATION TECHNICIANS CAME TO FIX.

NOTE- WHILE REFRIGERATOR WAS REPLACED. REFRIGERATOR WAS RECENTLY TURNED ON. ONCE TEMP READS 41F+ BELOW. THEY WILL STORE FOODS INSIDE.

**Name/Title: Person
Receiving Report
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